

Cantonese Fried Rice Recipe

Ingredients:

2 tablespoons vegetable oil
3 cloves garlic, chopped
Thumb-length ginger, chopped
1 medium onion, chopped
1/2 cup ham, diced
1/2 cup char siew (barbecued pork), diced
1/2 cup small shrimps, peeled and de-veined
1 cup green peas
1 tablespoon light soy sauce
6 cups cooked rice
2 eggs, beaten
1 stalk scallion, chopped
1 teaspoon salt
Pepper to taste
Lettuce, optional
Pickled green chilies

Method:

Heat oil in a wok. Sauté garlic and ginger until fragrant. Add onions, ham, char siew and shrimps. Stir well before adding the peas. Season with light soy sauce. Now add the rice. Season with salt and pepper. Toss continuously to ensure that every grain of rice is coated with the flavored oil and the ingredients are well mixed. Make a well in the middle of the rice. Heat 1 teaspoon of oil in this space and pour in the beaten eggs. Allow to set, then cover with the rice to steam cook. After a few minutes, toss thoroughly again. Top with scallion and serve immediately. If liked, serve fried rice on a fresh lettuce leaf to cut through the richness. Top with pickled green chilies.

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